# Produce Safety Rule
# Decision Support Tool

## Water Storage and/or Collection System

1) Do you grow fruits and/or vegetables for human consumption?
   - ☐ If no, do not continue
   - ☐ If yes, continue to the next question

2) Is the water municipal water that will be collected and stored in a manner that it is NOT open to the elements?
   - ☐ If yes, do not continue
   - ☐ If no, continue to the next question

3) Is the water well-water that will be collected and stored in a manner that it is NOT open to the elements?
   - ☐ If yes, do not continue
   - ☐ If no, continue to the next question

4) Is the water from spring developments, streamside pickups, rooftop structures, or rainwater being collected and stored?
   - ☐ If no, do not continue
   - ☐ If yes, continue to the next question

5) Is the water likely to contact the harvestable portion of the produce commodity or any food contact surfaces? For example: water used for overhead/sprinkler irrigation, fertigation, foliar sprays, frost protection, rinsing, washing, ice, cooling, postharvest fungicide and wax, handwashing, cleaning and sanitizing, etc.
   - ☐ If no, do not continue
   - ☐ If yes, complete the FDA Produce Safety Rule Coverage Flowchart

[FDA Produce Safety Rule Coverage Flowchart](#)
   - ☐ If you are not Covered under the Produce Safety Rule no further action is needed
   - ☐ If you are Covered or Qualified Exempt the water should be treated using the appropriate water treatment equipment and antimicrobials labeled for approved use by the Environmental Protection Agency (EPA) to ensure all agricultural water is of safe and adequate sanitary quality for its intended use.

Please reach out to the Produce Safety Program within the North Carolina Department of Agriculture and Consumer Services if you are a Covered or Qualified Exempt and/or have any questions regarding the Produce Safety Rule (21.CFR.112). Please email or call Chris Harris, Produce Program Manager, at 919-270-0990 or Sarah Cope, Produce Outreach Coordinator, at 919-219-4716.